

# Elevation

## Lunch Menu

Prix Fixe Menu – 15

### APPETIZERS

#### Roasted Carrot Soup

red curry-miso crema

#### Autumn Greens Salad

kale, red cabbage, green apples, toasted almonds,  
Rogue valley bleu, cider vinaigrette

### ENTRÉES

#### Moroccan Lamb Tagine

slow cooked with Middle Eastern spices,  
toasted almonds, couscous, preserved lemon, pickled onion, greens

#### Columbian River King Salmon Fish and Chips

dark ale batter, potato fries,  
Dansk remoulade

#### Chicken Sando

Grilled spiced chicken breast cutlet, chipotle mayo, lime-cabbage slaw,  
avocado, pickled onion, brioche roll, vegetable crudité

### DESSERTS

#### Burnt Basque Cheesecake

roasted Oregon plum compote, oat-ginger tuille

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.

### BEVERAGES

#### Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

#### Metolius Iced Tea

Peppermint cinnamon, stevia and chocolate 3

#### Coffee

Bellatazza Custom Blend 2

#### Steven Smith Hot Teas

Brahmin-Black Tea, Lord Bergamot-Earl Grey,  
Meadow-Herbal, Mao Feng Shui-Green 3

#### White Wine

Frenzy Sauvignon Blanc 2022, 8/32  
Cooper Mountain Pinot Gris 2022, 9/34  
L'Ecole 41 Chardonnay 2022, 8/32

#### Red Wine

Abacela Merlot 2019, 9/34  
King Estate Inscription Pinot Noir, 2021 11/36  
RouteStock Napa Valley Cabernet Sauvignon, 2021 9/34

#### Coffee Drinks:

Espresso, Americano, Latte, Cappuccino  
Matcha 3

All gratuities are designated to the CCI student scholarship fund.